



## Miami Spice Menu

### First Course

Your choice of one

#### **Peking Duck Wings**

Dr. Pepper Hoisin, Toasted Sesame, Pickled Cucumber

#### **Soft Poached Egg “Carbonara”**

Potato Cream, Black Truffle, Applewood Smoked Bacon, Crispy Bread

#### **Fresh Avocado Bruschetta**

Local Mozzarella, Ripped Basil, Extra Virgin Olive Oil, Maldon Salt

#### **“Vaca Frita” Crusted Sea Scallops**

Maduro Puree, Guava, Lime

### Second Course

Your choice of one

#### **Risotto of Daily Shellfish**

Toasted Bread Crumbs, Lemon Zest, Garlic, Chili Flake

#### **Hand-Cut Pappardelle**

12-Hour Short Rib & Black Truffle Ragu, Fried Herbs, Parmigiano

#### **Bell & Evans Half Chicken Under a Brick**

Puree of Yukon Gold Potato, Charred Onion Jus, Roasted Lemon

#### **Grilled 10 oz. Angus Flat Iron Steak**

BBQ Dry Rub, Baked Bean Puree, Fried Corn on the Cob

### Third Course

Your choice of one

#### **Bananas Foster “Pudding”**

‘Nilla Wafers, English Toffee, Salted Caramel Chantilly

#### **Warm “Strawberry Shortcake” Bread Pudding**

Vanilla Ice Cream, Strawberry Coulis, Vanilla Bean Oil

#### **Panna Cotta of the Day**

\$35.00++ per person

#### **Chef Giorgio Rapicavoli**